



LUCCHESI
Vineyards & Winery

2009
CHARDONNAY

Tasting notes
Pale gold color reveals aromas of citrus, candied ginger, and toast. Flavors of apples and lemon zest are carried by supple, balanced acidity with a hint of spice and persistent finish.

Food suggestion
Great with crab cakes, mild to medium flavor cheeses such as Gruyere.

Silver Medal
San Francisco Chronicle Wine Competition

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